Rochester International

Event Center Lunches & Dinners

7333 Airport View Drive SW Rochester, MN 55902 (507) 529-0033
www.rochestereventcenter.com

Your occasion at the Event Center will be an experience you will never forget!
Our service and food is guaranteed to be at the highest level.
The food will be prepared in house, in our state of the art facility.
We pay special attention to all your details and guarantee your event to be a success!
We are here to assist you with any aspect of your function, whether decorating is needed, audio visual is desired, or you have a unique request.

The Event Center is dedicated to Quality.

Prices are quoted on a per guest basis and are subject to an 18% service charge and sales tax

Prices will vary when used as a wedding package menu.

Light Lunch

Light lunches are served Buffet style and include Lemonade, water and coffee for beverages. Dessert is available for an additional charge

Meat filled Croissants
Fresh croissants filled with your choice of meat (ham, turkey or roast beef) Lettuce, Tomato, and Cheese Fresh Fruit & Pickles

Soup and Sandwich
Try one of our homemade soups and Hoagies filled with assorted meats, lettuce, tomato and cheese

Fresh Fruit Plate
Sliced seasonal Fruits and Berries with Cottage Cheese or Sherbet

Soup and Salad
Your choice of soup with our House salad

BBQ Pork or Beef Sandwich
Baked Beans, Cole Slaw & Pickle

Specialty Salads
(Choose One)
Beef or Chicken Taco Salad,
Cobb Salad
Chicken Salad
Spinach Salad with Hot Bacon Vinaigrette
Country salad
Chicken or seafood Caesar salad

Chilled Deli Plate
Chilled sliced Ham, Roast Beef, Turkey, Swiss and Cheddar Cheese accompanied by Creamy Potato Salad, Cole Slaw, Dill pickles and a selection of Breads and Croissants

Beef or Chicken Stir Fry
Stir fried vegetables in a light teriyaki sauce, served with white rice

Lasagna
(Vegetarian Available)
Caesar salad & Garlic Toast

Luncheon Entrée

Luncheon Entrees are typically served in a sit down atmosphere.
Salads and dessert are available for an additional charge.
If you don't see something you would like, just ask!

Homemade chicken Kiev
Hand breaded chicken breast stuffed with an herb butter
Rice Pilaf
Green Beans
Dinner Rolls

Fresh Salmon with Dill sauce
Rice Pilaf
Stir-fry vegetables
Dinner Rolls

Chicken Marsala
Pan-fried Chicken Breast Coated with our homemade Marsala Sauce
Sweet Carrots
Dinner Rolls

Apple Cinnamon Pork Chops
Served with homemade Applesauce
Garlic Mashed potatoes
Kernel corn
Dinner Rolls

Chicken Penne
Herb Grilled Boneless Breast of Chicken served on a bed of Penne pasta with Mushrooms, Tomatoes, Broccoli, Artichoke hearts and topped with parmesan
Dinner Rolls

All lunches served with Lemonade, water and fresh Brewed Coffee

Burgundy Peppercorn Beef Tender
6oz steak char-grilled and topped with Demi Glace
Baked potato
Green Beans
Dinner Rolls

Beef Tenderloin Tips
Served on a bed of Penne with Bulb Onions and Carrots in a Rich Burgundy Sauce
Dinner Rolls

Roasted Breast of Turkey
Slow roasted, sliced and served with Mashed Potatoes, Gravy, and Kernel Corn
Dinner Rolls

Dinner Experiences

All dinner choices will be prepared fresh by our professional Culinary staff.
The menus are accompanied by a house salad, two dressings,
fresh baked dinner rolls, water and coffee.
Menus are served with your choice of a vegetable and starch.
Dessert and other beverages are available for an additional charge.
All dinner selections can be served in a sit down or buffet atmosphere.
Dinner menu pricing will vary when selected for a Wedding Package

Combination Dinners

Sliced Roasted Turkey
Matched with Honey Mustard Ham

Marinated Lamb Chops joined with
House made Boursin Chicken

Slow Roasted Beef
Paired with House made Chicken Kiev

Broiled Walleye
Matched with Seared Duck Breast

Grilled London Broil
Accompanied by Fresh Dill Salmon

Sliced Beef Tenderloin accompanied by
Chicken Cordon Bleu

Poultry Options

Homemade Chicken Kiev
A large chicken breast stuffed with garlic butter then rolled in our gourmet bread crumbs

Homemade Chicken Cordon Bleu
A large chicken breast stuffed with ham & swiss cheese then rolled in our gourmet bread crumbs

Lemon Pepper Chicken
A chicken breast with great flavor & a kick of pepper

Healthy Chicken
A grilled chicken breast topped with a vegetable-lemon ragu

Chicken Alfredo
Grilled chicken, mushrooms, tomatoes & green onions combined in our homemade alfredo sauce & tossed with fettuccini

Roasted Turkey
Fresh, roasted white & dark meat, sliced and served with a side of cranberries

Chicken Marsala
A large chicken breast pan-fried then topped with a tangy mushroom sauce

Boursin Chicken
A Hand-breaded chicken breast stuffed with a house-made mixture of cream cheese, garlic and herbs

Beef Options

London Broil
Marinated Flank Steak, Extremely tender with a sweet teriyaki citrus marinade

Rib eye
Extremely tender rib eye steak, grilled and topped with creamy bleu cheese and caramelized onions

Beef Bourguignon
Beef tips with pearl onions, mushrooms, & carrots in a burgundy sauce

Garlic-Dijon skirt steak
Tender, marinated steak, grilled and sliced thin.

Sliced Filet Mignon
Our most tender steak topped with fresh seasonal mushrooms & onions

New York Strip
Seasoned with cracked peppercorn & kosher salt, grilled to medium

Top Sirloin
8oz USDA choice center cut sirloin seasoned to perfection

Beef Wellington
Beef tenderloin wrapped in a puff pastry with mushrooms & herbs complimented by a mushroom bordelaise sauce

Beef Oscar
Tenderloin, Grilled then topped with crab meat, asparagus, & topped with béarnaise sauce

Prime Rib
Prime rib seasoned with our secret rub, served with creamy horseradish

Seafood Options

Norwegian Salmon
Fillet of Salmon broiled to perfection then topped with a creamy fresh dill sauce

Blackened Tuna
Seared tuna fillet topped with a fresh fruit salsa

Fresh Sea Scallops
Large and delicious Sea Scallops broiled in lemon-garlic butter

Fried or Broiled Walleye
Fresh northern walleye broiled in butter or hand dipped in beer batter & deep fried

Broiled or Breaded Shrimp
Mouth-watering jumbo shrimp prepared broiled or breaded

Chilean Sea Bass
Seared in a hot skillet with Cajun seasoning & topped with tomato shallot ragu

Alaskan Halibut
Beautiful halibut steak broiled w/lemon-butter accompanied by a fresh dill sauce

Shrimp Alfredo
Jumbo shrimp, mushrooms, tomatoes, green onions, in our homemade alfredo sauce & tossed with penne

Fried or Broiled Fillet of Cod
Light & flaky cod, broiled in butter or hand dipped in beer batter & deep fried

Scallops and Pasta
Sautéed scallops w/broccoli, green onions, fresh tomatoes, mushrooms, a touch of fresh garlic, lemon juice & parmesan cheese. Served over penne pasta

Pork – Veal Options

Stuffed Pork Chops
Tender pork chop sliced & filled with a sage stuffing

BBQ Pork Ribs
Slow cooked for 5 hours then topped with our own BBQ Sauce

Honey Mustard Ham
Sliced honey ham topped with a homemade sauce

Apple Cinnamon Pork Chops
Choice cut loin topped with our homemade applesauce

Pork Tenderloin
Seasoned and slow roasted, topped with a sweet pepper marmalade

Veal Oscar
Choice cut of veal breaded & topped with Béarnaise sauce and fresh crab

French Style Pork Chops
This bone in showpiece is very tender and prepared with great flavor

Veal Marsala
Choice cut of veal breaded and topped with a burgundy marsala sauce with shiitake mushrooms

Bourbon Pork Loin
Roasted Loin of pork, sliced and covered with a creamy bourbon mustard sauce and garnished with thinly sliced, fried onions

Veal Parmesan
Breaded Veal cutlets, pan-fried and topped with marinara and mozzarella

Appetizer Menus

Croissant Sandwiches
BBQ Meatballs
Chicken Drummies
Cheese Tray & Crackers
Vegetable Tray with Dip

Chicken Tenders
Egg Rolls
Cheese & Crackers
Meat Filled Buns
Fresh Fruit

Bacon Wrapped Tenderloin
Chicken Salad Cream Puffs
Vegetable Tray & Dip
Cheese and cracker display
Chicken Tenders with Sauces
Fresh Fruit

Seafood Delight
Shrimp Cocktail, Mussels
Herring, Smoked Salmon
Crab Claws
Vegetable Tray with dip
Imported and domestic cheese display with crackers

Shrimp Cocktail
Whole smoked salmon
Stuffed Deviled Eggs
Bacon Wrap Water Chestnuts
BBQ Meatballs
Vegetable display
Cheese and crackers

Butlered Assorted Sushi
Butlered Coconut shrimp
Pasta station
Eggplant rollitini
Vegetable display
Imported an d domestic cheese display with crackers
Assorted breads and dips

Butlered Shrimp Cocktail
Butlered Bruschetta
Bacon wrap Water Chestnuts
Whole smoked Salmon
Assorted Breads and dips
Egg rolls with sauce
Vegetable display
Imported and domestic cheese Display with crackers

Kids Menu

Kids Menu recommended for children under 10 years old

Chicken Fingers

Macaroni and Cheese

Corn Dogs

All Entrée's come with French fries, fruit or salad and a Beverage

Vegetarian Meals

Grilled Vegetables
Grilled Yellow Squash, Zucchini, Red onions and Sliced Portabella over White or Wild Rice Blend in a Balsamic Sauce

Vegetarian Lasagna
Filled with Five Cheeses and mixed sautéed vegetables

Fresh Fruit Plate
Sliced Seasonal Fruit and Berries served with Cottage Cheese or Yogurt

Wild Mushroom Ravioli
in Parmesan Cream Sauce with Cracked Black Pepper

Healthy Pasta
Tomatoes, Mushrooms, & Artichokes in a light wine sauce Tossed with Penne pasta

Eggplant Parmesan
Sliced and breaded eggplant Pan-fried in olive oil, topped with parmesan and mozzarella on a bed of mixed vegetables and Penne pasta tossed in marinara

All vegetarian meals served w/ rolls.

Theme Party Menus

** Parties are prepared for 50 people or more, buffet style**

Hawaiian Luau
Chicken & Beef Kabobs
Pork Tenderloin
Sweet & Sour Chicken
Pineapple, Papaya & Kiwi
Macaroni Salad with Ham
Stir Fried Vegetables
Fried Sweet Potatoes with
Sweet & Sour, Coconut Cake
Rolls & Banana Bread
Coffee, Iced Tea and Lemonade

Mexican Fiesta
Chimichanga – Beef or Chicken
Mexican Potato Skins
Taco Bar – Soft and Hard
Shells with all the fixings
Taco Salad, Fresh Fruit
Mixed Bean Salad, Refried
Beans, Spanish Rice & Rolls
Lemonade, Iced Tea

Texas Picnic
BBQ Grilled Chicken
Tender Pork Ribs
Smoked Beef Round
Texas Chili, Baked Beans
Potato Salad, Coleslaw
Taco Salad, Corn Bread & Rolls
Ice Cream
Lemonade & Ice Tea

Italian Festival
Stromboli, Baked Lasagna
Chicken Penne Alfredo
Pasta Salad, Caesar Salad
Anti-Pasta Salad, Fresh Fruit
Bread sticks & Garlic Toast
Coffee & Iced Tea

Picnic Menus

Picnics presented are served as a buffet

Grilled Chicken & Hot Dogs
Macaroni and cheese, Potato Salad
Fresh Fruit, Bars & Cookies
Lemonade or Ice Tea

Grilled Chicken & BBQ Ribs
Mashed Potatoes, Gravy,
Corn off the Cob
Coleslaw, Fresh Fruit
Homemade Brownies
Lemonade or Ice Tea

Grilled Burgundy Chuck Steak
Seasoned Potato Wedges
Corn on the Cobb
Coleslaw, Fresh Fruit
Assorted House-made Cookies
Lemonade or Ice Tea

Brats & Burgers
Homemade Coleslaw, Pasta Salad
Fresh Fruit, Bars & Cookies
Lemonade & Ice Tea

BBQ Pulled Pork Sandwiches
Baked Beans, Red Potato Salad
Tomato and Onion Salad
Lemonade or Ice Tea

Beef Brisket
Biker Beans, Onion Rings,
House-made Coleslaw, Pasta Salad
Brownie Sundae Bar
Lemonade or Ice Tea

Peppers, Onions and Sausage
Grilled Sausage, tossed in Marinara with
Peppers and Onions, served with Hoagies,
Red Potato Salad, Fresh Fruit
Lemonade or Ice Tea

Soup Options

Chicken Wild Rice
Vegetable Beef
Cream of Broccoli
Broccoli Cheese
Cauliflower Cheese
Potato Cream Cheese
Chicken Almondine
Beer Cheese
Navy Bean & Ham
Crab Bisque
Clam Chowder
French Onion
French Tomato
Turkey Noodle

Salad Options

Mediterranean Salad
Fresh Fruit
Tossed Salad/Dressings
Italian Pasta Salad
Caesar Salad
Creamy Coleslaw
Cottage Cheese
Potato Salad
Macaroni Salad
Creamy Pasta Salad
7 Layer Salad
Seafood Salad
Spinach Salad with Hot Bacon Dressing

Starch Options

Augratin potatoes
Mashed Potatoes & Gravy
Baked Potato
Twice Baked Potato
Parsley Butter Potato
Roasted Red Potatoes
Rice Pilaf
Wild Rice Blend

Veggie Options

Fresh Green Beans
California Blend
Sweet Carrots
Corn off the Cobb
Pea Pods
Snap Peas
Baked Beans
Broccoli with Cheese
Cauliflower with Cheese
Mixed Vegetables
Whole or Cream Style Corn
Corn on the Cob
Asparagus
Baby, Green Topped Carrots

Appetizers

Bacon Wrapped Water Chestnut
Meat Filled Croissants
BBQ Meatballs
Cheese Display with crackers
Veggie display with dips
Bacon Wrapped Tenderloin
Smoked Salmon(whole)
Chicken Tenders
BBQ Smokies
Stuffed Deviled Eggs
Chicken Salad Cream Puffs
Bacon Wrapped Scallops
Egg Rolls
Shrimp Cocktail
Stuffed Mushrooms
Chicken Drummies & Wings
Chicken Quesadilla
Tomato Brushetta
Walleye Fingers
Buffalo Wings
Chips & Munchies

Fresh Breads

White & Wheat Dinner
Rolls Baked hours
before your event!
Garlic Toast
Sourdough
French Bread
Bread Sticks
Corn Bread
Multigrain Wheat

Signature Desserts

Prices vary with selection, please ask about specific dessert price.

Chocolate Raspberry Cake
Apple Crisp
Assorted Cookies
German Chocolate Cake
Assorted Bars
Lemon Poppy seed Cake
Carrot Cake
Key Lime Cheese Cake Bars
Blueberry Pie
Pumpkin Pie
Southern Pecan Pie
Assorted Cheesecake
French Silk Pie
Wild Berry Charlotte
Anglaise Pyramid
Assorted Fruit Sorbet (seasonal)
Crème Brule
Tiramisu
Lemon Butter Cream
Mango Eruption
Apple Walnut Spice
Raspberry White Chocolate Torte
Chocolate Covered Cheesecake

Thirst Quenchers

Colombian Coffee, Regular and Decaffeinated
Gourmet Coffee Station (Chocolate Raspberry, Amaretto, Irish Cream)
Assorted Herbal Tea
Hot or Cold Tea
Hot Chocolate per Gallon
Orange/Grapefruit Juice
Lemonade
Punch
Cranberry, Apple, Tomato Juice
Hot Apple Cider with Cinnamon Sticks
Hosted Assorted Sodas
Hosted Bottle/Mineral Water
Sparkling Apple Cider